

PIANO
Christmas Day
4 COURSE SET MENU

Champagne

Glass of Champagne on arrival

Starters

SPICED PUMPKIN SOUP (v)

A hearty pumpkin soup with a hint of nutmeg and cinnamon.
Finished with croutons & pumpkin seeds

PEAR & DOLCELATTE SALAD (vo)

Slices of pear served with mixed salad leaves. Topped with crumbled Dolcelatte cheese and Prosciutto di Parma. Drizzled with Italian truffle honey
(Served without Prosciutto for vegetarian option)

DUCK RILLETTE

Duck rillette served on brioche with Morello cherry preserve. Topped with smoked duck.

HOME-CURED SALMON

Thin slices of beetroot cured salmon served with salmon pate
& horseradish creme fraiche

Main Courses

TRADITIONAL ROAST TURKEY

Slow-roasted crown of Norfolk turkey with golden roast potatoes, Brussels sprouts, Stuffing, Pancetta wrapped chipolata sausages, homemade cranberry sauce & honey glazed parsnips & carrots

FILETTO DI MERLUZZO

Cod fillet served on creamy Persian saffron risotto
with peas and king prawns

FILETTO DI MANZO

8oz British fillet steak served with redcurrant & thyme jus
on a bed of potato puree

VEGETARIAN NUT ROAST

Mixed nut roast with vegetarian gravy accompanied by golden roast potatoes, Brussels sprouts, Stuffing, Homemade Bramley apple & cranberry sauce and honey glazed parsnips & carrots

Desserts

RICH CHRISTMAS PUDDING

with homemade Courvoisier brandy sauce

CHRISTMAS SUNDAE

Christmas pudding ice cream with brandy cream and rum soaked raisins

PANETTONE TRIFLE

Panettonne trifle with Vin Santo and ricotta cream

PIATTO DI FORMAGGI

Classic cheeseboard with selection of British & continental cheeses accompanied by crackers, grapes & nuts

CHOCOLATE ORANGE BROWNIE

Homemade chocolate orange brownie served warm with Vanilla ice cream

Coffee or Tea

Choice of all freshly ground Italian espresso coffees and herbal tea selection. Served with Mince Pies.

£89 PER PERSON

For full allergy information or special dietary requirements please speak to the manager